

## Claims

1. A filter system for at least one deep fat fryer, said fryer having a chassis and tank for containing oil and heat means for heating said oil in said tank, said filter system comprising:

5 a drain for said tank including a separately controlled outlet and a drain pipe in communication with said outlet, said drain pipe having a downspout;

a substantially rectangular open filter pan disposed below said downspout and a substantially flat filter horizontally disposed within said pan below said downspout whereby oil to be filtered is directed by said downspout onto the upper surface of said filter, said filter being vertically movable within said pan;

10 return means for drawing filtered oil from said pan and returning said oil to said tank including pump means and valve means for directing filtered oil from the filter pan to said tank;

said return means further including a take-up pipe having an end releasably coupled to said filter and an opposite end in communication with said pump and swivel  
15 mounting means carried by said pipe at said opposite end whereby when said end is uncoupled from said filter said pipe can be rotated away from said filter;

first switch means coupled to said pump means and valve means for simultaneously controlling said valve means and said pump means; and

inline filter means disposed within said take-up pipe for further filtering said  
20 filtered oil from the filter pan before it is returned to said tank.

2. The system of Claim 1 wherein said inline filter is removable from said pipe.

3. The system of Claim 1 wherein said downspout has a curved end for directing oil downwardly at an acute angle to said filter and rotatable mounting means whereby said

downspout can be rotated from a downwardly directed first position and a horizontal second position.

4. The system of Claim 1 wherein said return means further includes coupling means slidably connecting said pickup pipe and said filter pan.

5 5. The coupling means of Claim 5 further comprising a U-shaped bracket.

6. The system of Claim 3 wherein said downspout is slidably mounted on said drain pipe.

7. The system of Claim 6 wherein said filter pan further comprises a crumb tray disposed below said downspout and beside said filter for receiving oil to be filtered and baffle means carried by said tray for directing said oil onto the upper surface of said filter.

8. The system of Claim 3 further comprising polish means for recirculating filtered oil for refiltering without passing through said tank.

9. The system of Claim 8 wherein said polish means includes a tube rotatably mounted on said fryer and emptying into said filter pan, said tube rotatable between a downwardly directed first position and a horizontal second position.

10. The system of Claim 9 further comprising releasable stabilizing means connecting said tube and said downspout whereby rotation of said downspout will rotate said tube simultaneously between said first and second positions.

11. The system of Claim 10 wherein said stabilizing means includes a clip releasably engaging said tube.

12. The system of Claim 9 further comprising second switch means coupled to said pump means and valve means for selectively directing the output of said pump to said tank or said tube.

13. Method for polishing cooking oil in a deep fat fryer having a tank containing said oil and heat means for heating said oil and a drain therefrom comprising:

providing an open filter pan disposed below said drain for receiving oil to be filtered from said tank;

5 providing a pump for withdrawing filtered oil from said filter pan;

returning said filtered oil from said pump to said filter pan for refiltering without returning said oil to said tank whereby said oil can be continuously recirculating through said filter without passing through said tank; and

subsequently returning said filtered oil to said tank.

10 14. The method of Claim 13 wherein said oil is recirculated through said filter for polishing for about one-half hour twice a day.